

3256. CHERRY FRUIT FLY

State Exterior Quarantine

A quarantine is established against the following pests, their hosts and possible carriers:

A. Pests. Cherry fruit flies (*Rhagoletis indifferens* and *Rhagoletis fausta*).

B. Area Under Quarantine.

1. Infested Area:

Idaho.	The entire state.
Colorado.	The entire state, except for Delta* and Mesa Counties.
Montana.	The entire state.
New Mexico.	The entire state.
Oregon.	The entire state.
Utah.	The entire state.
Washington.	The entire state.

2. Noninfested Area:

Colorado.	Delta* and Mesa Counties.
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C. Articles and Commodities Covered. Cherry fruits of all domesticated and wild cherries are declared to be hosts and possible carriers of the pest quarantined against.

D. Restrictions.

1. Cherry Fruits Admitted From Area Under Quarantine If Treated in Approved Manner at Origin. Cherry fruits grown, packed, or stored in or shipped from the area under quarantine may be admitted into California, provided each lot or shipment is officially certified by an authorized representative of the Department of Agriculture at origin, affirming that the accompanied cherry fruits were treated to destroy cherry fruit flies in a manner approved by the director.

2. Cherry Fruits Admitted From Area Under Quarantine Without Treatment when Under Permit From the Director. The director may issue to the proper official of the Department of Agriculture of any state in the area under quarantine, as specified in subsection (B) above, a master permit designating conditions under which cherry fruits may be admitted into the state without treatment and setting forth therein requirements for: sampling, inspecting of samples, maintaining identity, transportation, certification and other instructions which must be met at point of origin. To be eligible for such master permit the state of origin shall:

- Maintain California-approved mandatory pest control districts for control of cherry fruit fly.
- Carry on a trapping program for adult cherry fruit flies to determine proper timing for application of control materials.
- Require the application of pesticides at specified intervals as recommended by an official agricultural regulatory agency.

d. Furnish a list of shippers approved by the state of origin including the shippers' addresses and assigned identification numbers to the California Department of Food and Agriculture prior to the beginning of the shipping season.

3. The master permit shall only be valid for shipments of cherry fruit meeting the following requirements:

- Cherry fruit shipped to California must be grown in orchards located in the approved pest control districts.
- All cherry fruit shall be sampled and inspected for cherry fruit fly at origin as outlined in the master permit.
- The identity of each container of sampled cherry fruit shall be maintained by marking each container with the identification number of the approved shipper.
- Trucks transporting cherry fruit from approved shippers to California shall be sealed by an agricultural representative of the state of origin. These seals will be applied before the truck leaves the premises of the approved shipper. The seals will not be broken except in the presence of a state plant quarantine officer after the truck arrives in California.
- The cherry fruit, upon arrival, must be found free from cherry fruit fly larvae.
- Any other requirements as may be necessary and as stated in the master permit.

4. Cherry Fruits Admitted From Noninfested County of The Area Under Quarantine With Certificate of Origin. Cherry fruits grown, packed, and stored within and shipped from a noninfested county in the area under quarantine may be admitted into California provided each shipment is accompanied by a certificate of origin issued by an authorized agricultural official of the origin state giving the name and address of the shipper, and the number and kind of containers in the shipment. The certificate shall state that the shipment originated in a noninfested area county.

FUMIGATION OF CHERRIES PACKED IN PLASTIC

APPENDIX A

08-11-89

Fumigation certificates covering shipments of cherry fruit packed in plastic material will be acceptable providing one of the following conditions is met:

- At least one 1/4" diameter or larger hole for each 36 square inches (6" x 6") of plastic 1/4" hole 6" on center), or
- Two 4 inch slits in plastic 180 degrees from each other for 12# flats of cherries, or
- Two inch slits in plastic 180 degrees from each other for 20-24# flats of cherries, or
- The fumigation certificate bears a statement that cherry fruit covered by the certificate was fumigated prior to being packed and was properly safeguarded from subsequent infestation or mixing with unfumigated fruit.

BORDER STATION SAMPLING PROCEDURE

APPENDIX B

08-11-89

The cherry fruit fly sampling program is based upon the amount of cherries sampled rather than the number of cartons sampled to give a predictable confidence level:

Level A - 40 pounds of cherries.

Level B - 5 pounds of cherries.

Cherries should be selected at random from as many boxes as possible:

Level A - a minimum of 10 boxes, 4 pounds per box.

Level B - a minimum of 10 boxes, ½ pound per box.

The first box opened for inspection should be used as a "filler" box and cherries from this box used to replace cherries taken out of subsequent boxes. Use the first two boxes in level A inspection.

Instructions for using the cherry crusher for fruit fly larvae inspection

1. Hot Water Procedure:

- a. Crush cherry fruit through wringer into a pan containing a 1/4" mesh screen liner.
- b. Submerge crushed cherries in a container of hot water (140-180 degrees - not to kill larvae).
- c. Agitate in water for approximately 60 seconds.
- d. Remove cherries and mesh screen liner, skim off excess water and debris, pour remaining water into either (1) a Pyrex dish, or (2) a dull black pan. Larvae will settle to bottom, use light under Pyrex or over black pan to inspect for larvae.

2. Brown Sugar Procedure:

- a. Crush cherry fruit through crusher rollers into flat pan.
- b. Fill pan about 1/3 full of crushed cherries.
- c. Add (measured) water to cover the cherries pouring water over crusher and rollers to wash possible larvae into pan.
- d. Mix brown sugar into water at the rate of 4 to 5 quarts of sugar per 5 gallons of water (7 pounds of sugar per 5 gallons of water). Solution used should read at least +15 soluble solids on the refractometer.
- e. Stir mixture to dissolve brown sugar; stirring will cause foam to develop.
- f. Allow to set for five minutes or until foam clears up. Inspect for larvae.

3. Other Approved Methods of Inspection for Larvae May Be Used.

Procedures for testing selected sample for cherry fruit fly larvae:

Border stations will sample all shipments at time of entry on either "A" or "B" level.

NURSERY STOCK AND SOIL

APPENDIX C

11-28-89

All species of *Rhagoletis* fruit flies pupate in the soil. Therefore, all soil from or under the dripline of any fruiting host or host

which has previously produced fruit is considered a regulated article. This includes soil in both balled and burlaped, and containerized host nursery stock which have produced fruit and are originating from a regulated area. Such host nursery stock should be regulated in the same manner as host fruit from the different regulated areas under Section 3266(C) Commodities Covered. Bare root nursery stock is not to be regulated under this appendix.

Host nursery stock, with associated soil, which has produced fruit and is originating from a regulated area is admissible if accompanied by a certificate of treatment issued by and bearing the original or facsimile signature of an authorized agricultural official of the state of origin or the state from which the nursery stock is shipped. All nursery stock treatments required by this appendix must be approved by the director. All regulated nursery stock with associated soil which is not properly certified should be rejected under authority of FAC Section 6461.5.

PERMITS FOR SHIPMENT OF CHERRIES

APPENDIX D

04-15-98

The following permits have been issued for the shipment of cherries to California:

Q.C. #:	State Issued To:	Origin State of Cherries / State where Packed:	Type of Cherries / Destination of Shipments:
783	Washington	Washington grown / Washington packed	Fresh market / California
784	Washington*	Washington grown / Washington packed	Processing / California
785	Washington	Washington grown / Washington packed	Fresh market / Transiting California for export
786	Washington	Washington grown / Washington packed	Fresh market / Transiting California for export to Mexico
789	Colorado	Delta County, Colorado, <i>only</i> / Colorado	Fresh market / California
790	Idaho	Idaho grown / Idaho packed	Fresh market / California
791	Utah	Utah grown / Utah packed	Fresh market / California
797	Idaho	Idaho grown / Idaho packed	Fresh market / Transiting California for export to Mexico
798	Idaho	Oregon grown / Idaho packed	Fresh market / California
801	Oregon	Oregon grown / Oregon packed	Fresh market / California
802	Oregon*	Oregon grown / Oregon packed	Processing / California
803	Oregon	Oregon grown / Oregon packed	Fresh market / Transiting California for export to Mexico
804	Oregon	Washington grown/ Oregon packed	Fresh market / California

Each shipment destined to California shall be accompanied by an officially signed state department of agriculture certificate naming the approved shipper, the ID number of the lot, the number of containers in the shipment, the name and address of the consignee, and affirming that the shipment is in compliance with the requirements of this permit.

- * Permit No. QC 784: Washington cherry shipments for processing shall in addition be accompanied by the weight of each shipment.